

ABSTRACT OF THE DISCLOSURE

A process for producing glycerin is comprised of the steps of: (1) contacting a fat with water at a temperature and pressure sufficient to produce hydrolyzed fat and a sweet water stream comprised of water, fat and glycerin; (2) introducing the sweet water stream into a vertical constant temperature zone and heating the sweet water stream to a temperature of at least 200°C; (3) allowing sweet water stream of step (2) to separate into a top layer comprised of fat and a bottom layer comprised of glycerin and water while maintaining a temperature of the two layers of at least about 200°C for a period of time sufficient to deactivate the prions; (4) separating the glycerin from the water.